

Womack's Mill, 1909
1 mile south of Highway 158 on County Road 1121
Yanceyville vicinity
Caswell County
North Carolina

HAER NC-14

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WRITTEN HISTORICAL AND DESCRIPTIVE DATA

Historic American Engineering Record
Heritage Conservation and Recreation Service
Department of Interior
Washington, D. C. 20243

HISTORIC AMERICAN ENGINEERING RECORD

WOMACK'S MILL

Location: Near Yanceyville, Caswell County, North Carolina. 1 mile south of Highway 158 on County Road 1121. (Womack's Mill Road at Country Line Creek)
UTM: 17.645565.4026995
Quad: Park Spring

Date of Construction: Stone dam, 1826
Flour mill, 1909

Present Owner: James J. Martin
Danville, Virginia

Present Use: Discontinued milling operations in mid-1950s.
Presently unused.

Significance: Womack's Mill, constructed in 1909, is the only flour mill still standing in Caswell County. The mill dam was constructed in 1826 and is intact. The mill was designed for one run of stones and four wheat roller mills. Most of the original corn and wheat processing machinery is still in place. Womack's Mill served a vital local corn and wheat economy until operations ceased about 1955.

Historian: John P. Johnson, June 1979.

Preface

In early June 1979, a summer recording team of an historian, a photographer and four architects of the Historic American Engineering Record examined Womack's Mill in Yanceyville, North Carolina. This research, conducted in a very brief period of time, includes the historical findings of that team and is to be used in conjunction with

the measured drawings and photographs of the mill. HAER was invited to document Womack's Flour Mill as the mill site lay within a proposed watershed project area for Caswell County and the future of the structure was uncertain.

I. History of the mill site, 1826-1909.

Womack's Flour Mill is located at a water-power site on Country Line Creek in Caswell County approximately five miles west of Yanceyville, North Carolina. Country Line Creek rises in southeastern Rockingham County and flows northeast across Caswell County into Virginia where it enters the Dan River northeast of Milton. The present mill building was probably constructed in 1909 on, or near, the site of a previous flour mill. The exact dates of the earlier structure are unknown; however, the first use of this site for industry dates shortly after 1826.

Womack's Mill pond is formed approximately 1500 feet west of the mill by a large stone dam. The dam measures nearly 175 feet long and 15 feet high. Chisled in stone, near the top of the north end of the dam is "T. A. Mera, 1826". The stone dam dates from this time and was constructed under the supervision of, or for, T. A. Mera, a family name not now locally known. Oral history sources relate that the dam was built by black slave labor which is entirely likely in this pre-Civil War agrarian economy. On the north end of the dam, about ten feet away, is the opening for the gate and mill race. Here water from the mill pond enters and meanders in an earthen ditch to the mill site. Womack's Mill dam, because of its date, size

and construction, is the most historic and probably the¹
only large stone dam still standing in Caswell County.

Some type of water powered mill, probably a grist mill, operated on the site shortly after 1826. In 1834, a land deed from William Graves to Thomas Graves included the "mill and cotton gin". Three separate earlier deeds from John Graves in 1819, Benjamin Willis in 1827 and Thomas Gunn in 1833, were combined by William Graves to² constitute the mill tract, a total of 68 acres.

The earliest owner of the mill for which any statistics have survived is Abner Miles. Miles was deeded the tract in 1845 from Thomas Graves. The industrial schedule for the Census of 1850 registered twenty-three grist mills in Caswell County. Abner Miles is also listed as owning a saw mill on this site, yet statistics appear only for the grist mill. The mill was water powered, probably by an overshot water wheel, and was invested with \$ 2,000 in capital. Miles processed 800 bushels of wheat worth \$ 520 into 135 barrels of flour valued at \$ 600. He also ground 2,600 bushels of local corn worth \$ 1,300 into 2,925 bushels of corn meal valued at \$ 1,462. The grist mill employed one male, probably Miles, at an average monthly cost of labor of \$ 8. Compared to the other grist mills operating in the county at this time, Miles ran a³ prosperous business.

The Census of 1850 recorded eleven flour mills, twelve grist mills and three sawmills in the county. Apparently definitions were not consistent among Census takers as no flour mills and twenty-eight grist mills were recorded in the Census of 1860. Part of the inconsistency may be due to the fact that the terms "grist" and "flour" mills were used interchangeably since early American millers were grinding all types of grain. At one time, a grist mill may have only referred to grinding corn and flour mills only to grinding wheat. However, there was an increase of five flour or grist mills in the ten-year period and the number of sawmills had grown to nineteen.⁴

George W. Swepson acquired the mill property from Abner Miles in 1856. Swepson's name unfortunately does not appear in the industrial schedules for the Census of 1860. He was a land speculator and likely an absentee owner. Research did not reveal the name of the miller operating the flour mill in 1860. George W. Swepson later earned a reputation as a chief scalawag during the Reconstruction Period and has been referred to by one local historian as "one of the greatest rascals of North Carolina history".⁵ At the height of the Civil War, in August 1862, Swepson sold the "grist and saw mill" to his brother-

in-law, Thomas J. Womack. The mill came to be known locally as Womack's Mill and the business specialized in custom grinding of corn and wheat for the farmers of central Caswell County.
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The Womack Family came from Virginia and settled in the county sometime in the mid 18th century. John Womack represented North Carolina at the Constitutional Convention in 1788 and the family became prominent in local political and business affairs. Thomas Jefferson Womack, born in 1831, married Anne E. Yancey in 1855. Anne was the daughter of Bartlett Yancey, Yanceyville's patron son and first historian in 1810. Yancey represented the county in the United States House of Representatives from 1813 until 1817 and served as the speaker of the North Carolina Legislature from 1817 until his death in 1828.
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The Civil War dealt an immense economic blow to the Southern agrarian economy. In Caswell County only nine flour mills were registered in the Census of 1870. There may have been many more however, as the schedules are incomplete and no statistics are recorded for Womack's Mill. Thomas J. Womack probably hired a professional miller to run the business, as he was certainly a gentleman farmer. In 1872 his 788-acre estate, mostly under tobacco cultivation, was valued at \$ 7 an acre. According to Branson's North Carolina Business Directory, Womack's farm was not

the largest but was certainly the most valuable per acre
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in the county.

The industrial schedules for the Census of 1880 record the operations of three flour mills along Country Line Creek and allow for some comparison and analysis. The mills, owned by T. J. Womack, W. B. Graves and M. King, all did custom grinding for local corn and wheat farmers. Womack's Mill, situated first on the Creek as it flows to the northeast, ran under ten feet of head (amount of water above the turbines), Graves' Mill ran under eight feet of head and King's Mill under seven. Womack's and Graves' Mill ran two water turbines, while King's ran only one. At this time, flour mills elsewhere in the county were operating turbines and many still had overshot water wheels.

Womack's Mill and Graves' Mill were operated by two men while King's Mill was operated by one man and one boy under sixteen years of age. Womack's Mill ran on twelve hour days for only six months while Graves Mill ran on five hour days from May to November and eight hour days from November to May. King's Mill operated on twelve hour days from May to November and on ten hour days from November to May. The skilled millers at Womack's and Graves' Mill earned \$ 1.50 per day and the unskilled

workers were paid \$.50 per day at Womack's and \$.75 at Graves'. The skilled miller at King's Mill earned \$ 2.50 per day.⁹

Each mill ran two sets of grindstones, one for wheat and one for corn. Womack's Mill processed an estimated 40 bushels of grain per day while Graves' Mill ran 100 and King's Mill 240. This wide range in production figures is possibly a seasonal variation or an error on the part of the Census taker. Within one year Womack's Mill processed 4,000 bushels of wheat into 800 barrels of flour. Graves' Mill turned 2,000 bushels of wheat into 400 barrels of flour and King's Mill, 3,000 bushels into 600 barrels. These figures are consistent, as the wheat, reduced by the operations of cleaning, grinding and sifting, was reduced by a factor of five to one. Womack's Mill also processed 8,000 bushels of corn into 432,000 pounds of corn meal, 72,000 pounds of animal feed and 100 pounds of hominy, a coarsely ground corn. Womack's Mill was the largest business with \$ 10,367 recorded for the value of all products, King's Mill was second with \$ 7,205 in gross sales and Graves' Mill next with \$ 5,544.¹⁰

During the 1880s Womack's Mill operated in much the same fashion. In 1889, Thomas J. Womack died and deeded the mill property to his first son, Thomas P. Womack.

Thomas J. Womack left \$ 12,000 in his estate to pay the other children, Bartlett, Nannie and Sally, each one-quarter interest. The mill remained in the family another twenty years until 1909 when J. P. Gwyn and W. H. Hatchett purchased the Womack Mill tract of 68 acres and the water power privileges for \$ 1,800 from T. P. Womack. The original mill had burned sometime prior to 1909 and a new structure was erected on, or near, the old foundation. According to an oral history source, the old flour mill was deliberately burned by persons unknown and the new construction begun within the year.¹¹

II. History of Womack's Mill, 1909-c. 1955.

There is a date "1909" in metal letters on the outside of the door on the north side on the first floor. The mill was deeded from Womack to Gwyn and Hatchett in May 1909 and one former employee of the mill, at the time of the burning and reconstruction, recalled the date specifically as 1909. These are the three main reasons that 1909 was chosen by this researcher as the construction date for the present Womack's Mill. The timber for the mill was cut right on the site and the structure built under the supervision of Mr. Yarbrough, first name unknown, a member of the well known family of millwrights from Milton. Oral history sources, the mill site and the remain-

ing machinery, constitute the evidence available to document the mill's history from 1909 until operations ceased around 1955.

The mill was designed for one run of stones for grinding corn and four roller mills for reducing wheat into flour. Most of the extant wheat processing machinery is original to the 1909 construction. Some additional machinery was introduced by William Carter in the late 1930s. The existing water turbines may have been in the old mill and reused in the new construction.

The single story building directly across the road was probably built as a general country store, yet when it was built is uncertain. Local residents recall it being a store operated by a man named Hatchett. This is probably the same W. H. Hatchett that purchased the mill property with J. P. Gwyn in 1909. A 1913 deed records W. H. Hatchett selling his one-half interest in the mill property to T. P. Womack for \$ 3,000. Whether this transaction refers to an unpaid debt on the 1909 sale of the mill or on the country store across the road is
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uncertain.

Womack's Mill remained in the ownership of Joseph P. Gwyn during the 1910s until 1921 when he sold his one-half interest in the mill tract including "all old iron

shafting, boilers, engines, water wheels, etc.", to E. A. Allison. Graffiti revealed the name of "Hupp" who ground wheat at the mill in August 1934. E. A. Allison sold the mill to Edmund E. Thomas in October 1936. At this time, the mill tract contained 100 acres of which Edmund Thomas later sold 75 acres to Samuel H. King in August 1941 and 25 acres, which included the mill and water rights , to Charles R. Thomas in 1942.¹³

William Carter became a half partner with Edmund Thomas in late 1936 or early 1937. Carter, born in Caswell County, was the son of a farmer and apprenticed the craft of grain milling at the Milton Rolling Mill in the northeast corner of the county. Carter came to Womack's Mill in early 1937 and was the miller until probably 1946. Many missing pieces of information about the history and operation of the mill were obtained in a series of oral interviews with Mr. Carter.

Carter ran a family business centered around his four sons and two daughters. His business depended on a vital local corn and wheat supply. The wheat harvest began shortly after the first of each July and introduced the busiest time of the year for milling. During the harvest the mill operated six days a week for several months. Caution had to be exercised in not running any

wheat that was too green as it had to be thoroughly dried before processing. Carter often found himself in the storage business keeping hundreds of pounds of wheat around for a single farmer until it was dry enough to mill. He called the business the Yanceyville Milling Company and it prospered as a large trade followed him from the wheat fields near Milton and Semora to Womack's Mill.

Carter added a self-rising flour mixer to the mill and the new pre-mixed flour was a big favorite with local housewives. Wheat flour was sold to local farmers and town folk, not to the merchants. Corn meal, bagged in 2,5,10,25,50 and 100 pound bags, comprised his largest trade. He employed a boy to drive a Chevrolet truck on Tuesdays and Fridays to deliver and take orders for custom grinding. Carter built all the large wheat storage bins on the second floor and added the porch or loading platform to the west side of the first floor. He kept pigs in a yard on the east side of the mill near the road. They were well fed from all the excess corn cobs. When Carter first came to the mill in 1937, the Fairbanks Morse engine was not running. Carter started the engine after it had set idle for nearly 25 years and used it to power the mill in times of low water. He also added an

electric generator and ran it off the second floor line shaft. The small generator provided sufficient electricity to run six light bulbs and allowed him to run the mill all night during the busy wheat harvest season. William Carter dissolved his partnership with Thomas after World War Two in 1946 and left the grain milling business to pursue a new venture in house construction.

In October 1946, Charles R. Thomas sold the mill property for \$ 4,800 to Albert and Jack Robinson of Danville, Virginia. In September 1947, they sold the mill to B. F. Clark of Danville. Clark was probably the last miller to operate Womack's Mill until business ceased about 1955. In 1955, Clark sold the mill to Charlie T. Grant and Grant resold the mill to Clark in 1958. In 1962 the property was sold to the present owner, James J. Martin of Danville, Virginia. Within recent years Martin has removed some of the mill shafting and iron work and sold it for scrap.¹⁴

Since January 1979, Caswell County has held a purchase option on Womack's Mill and are awaiting the final state legislative decision on the proposed Soil Conservation Service watershed project for Country Line Creek. If the project is funded the 1826 mill dam and the 1909 flour mill will be removed.

III. The Mill building.

The present three story mill, which has an earth cellar, was constructed at one time and remains essentially intact. The mill, nearly a square measuring 40' 6" by 36' 9", is framed of very heavy timber and has a stone rubble foundation. Some pieces of millstones from the old mill were broken up and used as internal column bases when the new mill was built. Concrete was poured as bearing supports for the new millstones. The porch or loading platform and its roof, on the west side of the first floor, are later additions to the original 1909 construction. The mill has a sheet-metal covered gable roof, an unpainted clapboard exterior and 6 over 6, double-hung wood frame sashes.

The earth cellar provided space for the main mill shafting. Suspended from the ceiling, it runs nearly the length of the mill and powers all the machinery on the top three floors. The bottoms of the wooden grain elevators sit just above the earth floor and are used to transport grain to the top floors. Also suspended from the ceiling near the southwest corner is a large storage bin divided into two compartments. One side is for raw corn and the other is for raw wheat. Presently

the earth floor and foundation along the south wall are badly eroded and water runs freely from the mill race into the cellar.

On the first floor in the southeast corner sits the grindstone platform. The four wheat roller mills sit in line (running south to north) near the middle of the first floor. The flour bagging machine and several storage bins are also located on the first floor. A stairway on the south wall leads to the second floor. There are three doors on the first floor. The divided door on the west wall leads to the porch or loading platform. The door on the north wall was also used for loading and unloading bushels of grain and barrels of flour onto wagons. The door on the east wall is apparently only for ventilation or design as there is no stairway and it was not used for loading wagons.

The second floor contains a wheat separator, a bolting reel, a self-rising flour mixer and two plansifters. There is a small electric generator powered by the shafting suspended from the ceiling. There are two large and two small wheat storage bins built in on this floor. In the southeast corner is a large corn storage bin built in. All machinery is in its original position except the plansifters which are disassembled. There is a stairway on the south wall leading to the third floor.

The third floor contains two wheat separators, two bran dusters, a flour bleacher, a wooden grain auger built in on the floor and a bolting reel. All machinery is in its original location except the bolting reel. The reel is clearly out of place on the north wall and it is uncertain exactly where it sat. The tops of the wooden grain elevators sat around the pulleys of the shafting once suspended from the ceiling. The pulleys ran a canvas belt with metal grain cups the entire length of the elevators from the cellar to the third floor. The grain elevators on the third floor have all been dismantled and make a complete discussion of the wheat milling system nearly impossible.

IV. Power Generation and Transmission

Womack's Mill dam is approximately 1500 feet west of the flour mill. The stone dam measures nearly 175 feet long and 15 feet high. On the north end of the dam about ten feet away, is the opening for the gate and mill race. Here water enters and meanders in an earthen ditch to the mill site.

On the southeast side of the mill is a concrete turbine pit with two cast-iron water turbines. The pit

is constructed of poured concrete one foot thick and measures 10' by 15' with a 13' interior height. The gate opening is 54" but the gate is now removed. Control mechanisms, to open and close the turbines, would have sat in wooden frames on top of the pit, but are now removed.

The two turbines are possibly original to the 1909 construction or may have been reused from the burned mill. The larger turbine is a 30" Farrar with a patent date Feb. 3, 1883. The Farrar was the first turbine in the pit to receive water and was used to power the main mill shafting running about 37' in the cellar of the mill. From four pulleys on the shaft suspended from the cellar ceiling, this turbine was responsible for driving the four roller mills and was referred to as the "wheat turbine". Leather belts connected to the four pulleys on the main mill shaft ran through the floor to drive the roller mills.

A large pulley on the main mill shaft ran a leather belt to the second floor and powered a second floor line shaft. This second floor line shaft powered a wheat separator, a bolter, a flour mixer, two plansifters and an electric generator. A large pulley on the second floor line shaft drove a belt to the third floor and powered the third floor line shaft.

The third floor line shaft was responsible for driving the pulleys on top of the grain elevators. The pulleys carried a canvas belt with metal grain cups inside the grain elevators. The third floor line shaft also drove two wheat separator, two bran dusters, a flour bleacher and a wooden grain auger built in on the floor. It may also have driven the bolter, now out of place near the north wall.

The second turbine, maker and patent date unknown, is a 22" or 24" turbine with vertical cast-iron vanes. It was responsible for driving the set of millstones in the southeast corner on the first floor and was referred to as the "corn turbine". A gear drive and pulley mechanism, now removed, drove a large leather belt through the lower side of the mill, on the first floor level under the millstone platform. A belt tensioning device for this operation is still in place suspended from the ceiling in the cellar. A large pulley attached to the bottom of a vertical shaft, rotated the upper millstone of the set.

In times of low water the mill was powered by a Fairbanks-Morse engine. The engine was started on gasoline and ran on kerosene. The engine, now removed, sat on a concrete footing outside the southwest corner of the

mill and had two, three thousand pound fly wheels. The fly wheels ran one belt outside of the mill to a pulley connected to the main mill shaft and another belt under the mill into the cellar to power an auxiliary shaft. Exactly why this additional shaft was employed is uncertain.

A small generator, still in place on the second floor, was used to produce electricity. The electricity was stored in glass batteries and provided sufficient power to run three lights on the second and three lights on the first floor. During the busy wheat harvest season the mill would often run twenty-four hours a day and these few lights were just enough to keep the operation going. In the winter season, heat was supplied from a cast-iron stove once located on the first floor near the northwest corner. The stove was fed with corn cobs which were always plentiful in the grain mill.

V. The Corn Milling System

Corn arrived at the mill "on the cob" or shelled. If it had to be shelled it was carried to a corn sheller located on the north end of the line of wheat roller mills on the first floor. If it had already been shelled it was weighed on a Fairbanks-Morse scale (only the base remains) near the southwest corner. The corn was

then dropped down through the floor into the large corn storage bin located in the cellar. From the storage bin corn was transported in grain cups up the elevator (the last one in line on the south side) to the third floor and chuted into the corn storage bin in the southeast corner on the second floor. From here the corn could be fed into a wooden hopper above the millstones on the first floor. The wooden hopper is now removed.

The corn turbine drove a large pulley attached to the bottom of a vertical shaft, and rotated the upper millstone of the set. The upper or runner stone is four feet in diameter, one foot high and strapped with iron bands. The lower or bed stone is nine inches high and is supported on two beams under the millstone platform. Four iron screws running through these beams could be turned to raise or lower the bedstone to a level position.

Shelled corn was top fed from the wooden hopper through a one inch eye in the center of the runner stone, to the grinding surface between the stones. The mill crane, now removed, was used to raise the runner stone for periodic sharpening of the furrows by hand.

Corn meal and flour, depending on the type of grind, was dispensed into a wooden tub at the foot of the mill-

stone platform. The product was hand packed into paper bags for sale.

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VI. The Wheat Milling System

Womack's Mill was designed for the four wheat roller mills located in line (running south to north) on the first floor. The machines contain two sets of facing corrugated steel rollers and constitute the principal machinery in the "roller system" of reducing wheat to flour. The other machinery in the roller system are the wheat purifiers, cleaners, plansifters, dust collectors and packing machine. The roller mills have consecutive serial numbers (3354,3355,3356,3357) which suggest that they were all purchased at the same time from the Salem Machine Works in Salem, Virginia.

The raw wheat arrived at the mill in bags and was weighed on the first floor. It was dropped into the storage bin in the cellar and transported to the third floor in grain cups through the elevators. "Green wheat", not dry enough for processing, was chuted into two large storage bins located near the west wall on the second floor. Here the green wheat was rotated from one bin to the other by the wooden grain auger built in on the floor

on the third floor. This was done to prevent the green wheat from heating up and causing a fire.

Separating the wheat from the chaf was done in two separators on the third floor and one on the second floor. On the third floor, located near the southeast corner, is the "Monitor" separator built by the Huntley Manufacturing company of Silver Creek, New York. The "Monitor" is patent dated Oct. 13, 1883 and Jan. 18, 1887. This wood framed adjustable scouring, polishing and separating machine operated at 550 revolutions per minute and with an internal fan, separated the wheat from the chaf and blew the chaf through a box out a hole in the south wall. Another "Monitor" separator sits in the southwest corner. It is wood framed, labled No. 1 and was also manufactured by Huntley. Its two internal fans separated the wheat from the chaf and blew it out a hole in the south wall. In the southwest corner on the second floor is the "Eureka" separator No. 16, manufactured by the S. Howes Company of Silver Creek, New York. The machine is wood framed and by an internal fan which separated the wheat from the chaf, blew the chaf through a box out a hole in the south side of the mill.

The wheat was separated in all or one of these three machines before being chuted to the Salem roller mills on

the first floor. The wheat was reduced for the first time by the one set of corrugated steel rollers and sent in the elevator to the bolting reel located on the second floor. The "Monarch" centrifugal reel, Size 3 No. 106, was manufactured by Sprout Waldren & Company of Muncy, Pennsylvania. It is wood framed, seven feet long, and contains a silk cloth covered reel for sifting or bolting wheat into bran, middlings and flour. Near the north wall on the third floor is another centrifugal reel. It was not used in its present position. This reel is manufactured by the Richmond City Mill Works of Richmond, Indiana. The interior reel on this wood framed bolter is 96". It may have been replaced by the "Monarch" reel on the second floor or was used in another position on the third floor.

After being sifted into bran, middlings and flour, the wheat middlings were chuted to the two disintegrators located on the first floor between the wheat elevators. They were manufactured by Buckley Brothers of Louisville, Kentucky and are patent dated May 6, 1910 in the United States and December 10, 1912 in Canada. The disintegrators were an additional step in purifying the wheat middlings.

On the second floor are two large plansifters, now disassembled. The 5' by 6' wooden platforms were suspended from the ceiling on ash poles. The platforms contained a series of flat sieves and the whole device was given a gyratory motion from a spring action on the heavy cast-iron base. Various arrangements of tappers and brushes assisted the bolting process by keeping the meshes of the silk cloth open. The wheat middlings were sifted into socks and fell into chutes to return to the roller mills on the first floor to be ground the second and last time. On the third floor are two bran dusters for separating the flour from the middlings. One was manufactured by Salem Machine Works and the other is unidentified.

The self-rising flour mixer located on the second floor is probably from the Salem Machine Works. To make the self-rising flour the miller added four pounds of phosphate, two pounds of salt and two pounds of baking soda to each two hundred pounds of regular flour, which was equivalent to one barrel. Ingredients were measured and added into the top of the machine. A cast-iron auger rotated inside the sheet metal box and combined all the phosphate, salt and soda to the flour. The mixed flour was dispensed from the bottom of the machine through the

floor to a large bin on the ceiling of the first floor and from there packaged for sale.

The flour bleacher located on the third floor is a six foot long sheet metal tub with a cast-iron auger. It was manufactured by the Alsop Process Company of St. Louis, Missouri. The machine was used to artificially bleach wheat flour white and thereby make it more appealing to customers. The process was patented May 10, 1904; the method ^{May 3, 1904} and the apparatus May 3 and October 25, 1904. According to flour-milling industry historian, Charles B. Kuhlman, the Alsop Company was a pioneer with this flour bleaching machine first introduced in 1904.

The flour bagging machine on the first floor was also manufactured by the Salem Machine Works. The manually operated bagger is weight controlled to fill paper flour bags. It was top fed from a large wheat flour bin on the second floor. Bags of flour were weighed, tagged and stored on the first floor before sale.

Footnotes

1. "T. A. Mera, 1826" is chisled on the dam and recorded in the J. B. Blaylock Collection, Book 3, p. 45, Caswell County Registry of Deeds.
2. Registry of Deeds Book T, pp. 109-110; Book X, pp. 233-234, pp. 420-422; Book BB, pp. 369-370 (1834).
3. Deed Book BB, pp. 369-371; Book GG, p. 360; Census of 1850, Industrial Schedule No. 5, p. 609, State Archives, Raleigh, North Carolina.
4. Census of 1850 and 1860, Industrial Schedules for Caswell County.
5. William S. Powell, When the Past Refused to Die: A History of Caswell County North Carolina, 1777-1977, p. 116, 232-233. Deed Book II, p. 660.
6. Deed Book JJ, PP. 298-299.
7. Powell, pp. 552-553; See also Womack Genealogy in Blaylock's Collection Book 2, p. 122; Womack Cemetery at Yancey Homstead.
8. Powell, p. 275, 418, 487, 553-554.
9. Census of 1880, Industrial Schedule for Caswell County.
10. Ibid.
11. Book of Wills, Book A, p. 577; Deed Book 61, p. 584.
12. Deed Book 72, pp. 328-329.
13. Deed Book 74, p. 220; 93, p. 26; 96, p. 16; 85, p. 527.
14. Deed Book 106, p. 392; 108, p. 105; 122, p. 270; 118, p. 271; 137, p. 166; 174, p. 470; 199, p. 92.
15. A completely accurate account of the wheat milling system is nearly impossible at this time as most of the elevators and chutes have been dismantled. Some

Footnotes, con't.

15. (con't.) of the wheat processing machinery is out of place and some has possibly been removed from the mill. Duplicate types on different floors make it difficult to "reconstruct" the correct processing order.
16. Charles B. Kuhlman, The Development of the Flour Milling Industry in the United States, p. 234.

Sources Consulted

Researching the history of industrial sites is an often difficult yet always interesting task for investigators. Traditional historians have frequently neglected this important component of local and state history. Fortunately, the State of North Carolina in cooperation with HAER published An Inventory of Historic Engineering and Industrial Sites, edited by Brent D. Glass in 1975. Although Womack's Mill in Yanceyville was not recorded at that time, this work set an important precedent for the study of industrial archeology in North Carolina. The following is an explanation of the most important historical sources made available to this author during a very brief period of time in June 1979.

For local history the reader is referred to William S. Powell's When the Past Refused to Die: A History of Caswell County North Carolina, 1777-1977, published in 1977. Little mention is made of industrial history after 1870 and the work lacks the customary footnotes and bibliography. The notes in rough form were discovered at the local public library in Yanceyville, yet were no help in researching Womack's Mill. For a brief look at early county history, see Ruby P. Sartin's "Caswell

County: The First Century, 1777-1877", an M. A. Thesis written at the University of North Carolina at Greensboro in 1972. A very important source for area genealogy and miscellaneous records are the Collection Books of J. B. Blaylock kept at the Caswell County Registry of Deeds. A unique piece of local industrial history is Edward S. Yarbrough's "Yarbrough's Foundry", a paper read before the Caswell County Historical Association in April 1960.

Any study of flour mills in North Carolina must begin with the 1950 Summer and Fall issue of the Economic Security Commission Quarterly. The entire magazine is devoted to the flour milling industry and is extremely valuable for company histories. Also valuable for a scholarly understanding of the industry is Charles B. Kuhlman's Development of the Flour-Milling Industry in the United States, published in 1929. Updated is John Storck and Walter D. Teague's Flour For Man's Bread: A History of Milling, published in 1952. This work provides an overall view of the industry and the glossary of milling terms is very helpful.

I would like to thank several local residents for their cooperation during interviews on the history of Womack's Mill. Most importantly, thanks is expressed to

William Carter and his son Wesley Carter, owners and operators of the mill during the 1930s and 1940s. Other local residents interviewed were A. I. King, Daniel Gwyn, Willie Slade and Thomas Slade.

This brief history of Womack's Mill was generated essentially from land deeds, Census records, the local county history and interviews. The single most important source for this study was the mill itself. A repeated examination of the mill's construction, water power system and extant flour-milling machinery provided the basis for investigation and writing.